

DOCUMENT-IDENTIFIER: JP 56131358 A

TITLE: PRODUCTION OF STORABLE NOODLE WITH GOOD LUSTER AND COLOR

Abstract Text (1):

PURPOSE: Wheat flour is kneaded together with a lipoxygenase preparation and made into noodle strings, which are boiled in a weak acid or strong base zone, then dissolved starch is removed, thus producing raw noodles lustrous and storable for a long period of time.

Abstract Text (2):

CONSTITUTION: Natural soybean flour and 0.05i-0.1% of a lipoxygenase preparation (potency is 500,000 unit/min/g) are added to wheat flour and they are kneaded by the usual method to form the dough of noodles. At this time, the oxidation of thiols to form -S-S- bonds in the protein is promoted as well as the carotin in the wheat flour is bleached by the action of the enzyme, resulting in strengthening the dough and inhibiting the growth of living microorganisms that has originally lived in the wheat flour. Then, the dough is made into noodle strings, which are boiled in an acidic aqueous solution of about 5.5pH, at which antibacterial effect is observed, using at least one of edible organic acid, when raw wheat noodles are produced or boiled in a saline solution of higher than 10.5pH, when chinese noodles are produced. Then, the noodles are rinsed with water to remove dissoluble starch, dipped in an acidic solution or phosphate aqueous solution (in case of chinese noodle) and tightly sealed in synthetic resin bags.